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Level 3 - 18th April 2024

Seafood could have higher levels of 'forever chemicals'

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https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

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Please try Levels 0, 1 and 2 (they are easier).

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THE ARTICLE

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

A new study has suggested that higher levels of "forever chemicals" may exist in seafood. Forever chemicals are man-made toxins that do not break down. They can stay in human blood and lead to a variety of health issues. These include cancer, kidney and liver problems, hormonal changes, and damage to the development of babies in the womb.

Researchers from Dartmouth College in the USA said there should be safety guidelines for forever chemicals in seafood. They say that the level of these toxins is highest in marine creatures like shrimp, prawns and lobster. This could mean people who love sushi, sashimi and prawn cocktails may have to rethink their diet and eat a little less seafood.

Forever chemicals were developed in the 1930s. Since the 1950s, they have been used to make many products. They are commonly found in food packaging. Most of our food wrappers, take out containers, pizza boxes and other food holders contain the chemicals. Over the decades, these chemicals have entered our food chain. Researchers said they were in higher levels in seafood. Professor Megan Romano said she wanted people to continue to enjoy seafood, but to be aware of the risks. She said: "Our recommendation isn't to not eat seafood. Seafood is a great source of lean protein and omega fatty acids." She added it was important for people to understand more about what is in the food we eat.

Sources: https://scitechdaily.com/dartmouth-research-uncovers-hidden-dangers-in-popular-seafoods/

https://www.**newsweek.com**/warning-toxic-forever-chemical-risk-seafood-diet-1889465

https://link.**springer.com**/article/10.1007/s12403-024-00640-w

WARM-UPS

- **1. SEAFOOD:** Students walk around the class and talk to other students about seafood. Change partners often and share your findings.
- **2. CHAT:** In pairs / groups, talk about these topics or words from the article. What will the article say about them? What can you say about these words and your life?

study / forever / chemicals / toxins / kidney / liver / babies / womb / sushi / prawns / the 1950s / packaging / wrapper / pizza boxes / seafood / risks / protein / acids

Have a chat about the topics you liked. Change topics and partners frequently.

- **3. WORRY LESS:** Students A **strongly** believe we should worry less about what we eat; Students B **strongly** believe we should worry more. Change partners again and talk about your conversations.
- **4. HEALTH ISSUES:** How serious are these health issues? What can we do about them? Complete this table with your partner(s). Change partners often and share what you wrote.

	Seriousness	What We Can Do
Cancer		
Kidney problems		
Hormonal changes		
Allergies		
High blood pressure		
Mental health		

- **5. CHEMICAL:** Spend one minute writing down all of the different words you associate with the word "chemical". Share your words with your partner(s) and talk about them. Together, put the words into different categories.
- **6. FOOD:** Rank these with your partner. Put the best food at the top. Change partners often and share your rankings.
 - Seafood
 - Meat
 - Dairy
 - Nuts

- Fast food
- Fruit
- Vegetables
- Bread

VOCABULARY MATCHING

Paragraph 1

- 1. exist a. A part inside your body that helps clean your blood and helps you digest food.
- 2. toxin b. Something related to the sea or ocean.
- 3. break down c. To be there, be real, or to be alive.
- 4. variety d. Something that can make you sick or hurt you if you touch it, eat it, or breathe it.
- 5. liver e. Different types of something.
- 6. womb f. A special place inside a woman's body where a baby grows before it is born.
- 7. marine g. When something big becomes smaller and smaller.

Paragraph 2

- 8. chemical h. When someone tells you what they think you should do, be or try.
- 9. commonly i. A period of ten years.
- 10. packaging j. Something that covers something else, like the paper around a chocolate bar.
- 11. wrapper k. Something made up of tiny things called atoms, with symbols like Fe, Ag, Pb, etc.
- 12. decade | Something in meat, fish, milk, etc. that helps your muscles and body grow.
- 13. recommendation m. Happening a lot or is very usual.
- 14. protein

 n. The material that covers or holds something (like food or a new computer) to protect it, like a box or a bag.

BEFORE READING / LISTENING

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

1. TRUE / FALSE: Read the headline. Guess if a-h below are true (T) or false (F).

- 1. Forever chemicals are created naturally in nature. **T / F**
- 2. Forever chemicals can be harmful to babies in the womb. **T / F**
- 3. Dartmouth College has created a list of guidelines for eating seafood. T / F
- 4. People must decide whether to choose sushi or sashimi. **T / F**
- 5. Forever chemicals were first developed in the 1950s. **T / F**
- 6. The article says there are many forever chemicals in pizza. **T/F**
- 7. Our food chain now contains forever chemicals. **T / F**
- 8. Seafood is a great way of getting protein from non-fatty sources. **T/F**

2. SYNONYM MATCH: (The words in **bold** are from the news article.)

- 1. study
- 2. variety
- 3. quidelines
- 4. toxins
- 5. diet
- 6. developed
- 7. commonly
- 8. entered
- 9. lean
- 10. eat

- a. passed into
- b. poisons
- c. meals
- d. created
- e. often
- f. diversity
- g. non-fatty
- h. report
- i. consume
- i. recommendations

3. PHRASE MATCH: (Sometimes more than one choice is possible.)

- 1. man-made toxins that do not
- 2. These include cancer, kidney and
- 3. the development of babies
- 4. people who love sushi, sashimi
- 5. rethink their diet and eat
- 6. Forever chemicals were developed
- 7. food
- 8. these chemicals have entered our
- 9. Seafood is a great source
- 10. more about what is in

- a. of lean protein
- b. a little less seafood
- c. in the 1930s
- d. in the womb
- e. the food we eat
- f. and prawn cocktails
- g. food chain
- h. break down
- i. wrappers
- j. liver problems

GAP FILL

A new study has suggested that higher (1) o	of womb
"forever chemicals" may exist in seafood. Forever chemicals ar	e levels
man-made toxins that do not (2) down. The	ey marine
can stay in human blood and lead to a variety of health issues	S.
These include cancer, kidney and (3)	diet —
problems, hormonal changes, and damage to the development of	of <i>safety</i>
babies in the (4) Researchers from Dartmout	th <i>break</i>
College in the USA said there should be (5)	— mean
guidelines for forever chemicals in seafood. They say that the leve	el <i>liver</i>
of these toxins is highest in (6) creatures like	
shrimp, prawns and lobster. This could (7)	_
people who love sushi, sashimi and prawn cocktails may have t	:0
rethink their (8) and eat a little less seafood.	
Forever chemicals were (9) in the 1930s. Since	
the 1950s, they have been used to make many products. They ar	procent
(10) found in food packaging. Most of our foo	risks
(11), take out containers, pizza boxes an	developed
other food holders (12) the chemicals. Over th	more
decades, these chemicals have entered our foo	ou
. Researchers said they were in higher	
levels in seafood. Professor Megan Romano said she wante	CHam
people to continue to enjoy seafood, but to be aware of th	contain
. She said: "Our recommendation isn't t	
not eat seafood. Seafood is a great source of lea	
and omega fatty acids." She added it wa	
important for people to understand (16) abou	ıt
what is in the food we eat.	

LISTENING – Guess the answers. Listen to check.

1)	_	her levels of "forever chemicals" may exit in seafood
		exits in seafood resist in seafood
		exist in seafood
2)	Fo	rever chemicals are
		man-made toxin
		man-made taxing
		man-made toxins man-made tuxedos
3)		ey say that the level of these toxins is highest
		in marine creatures
		in mariner creatures
		in marina creatures in marring creatures
4)		is could mean people who love sushi, sashimi
.,		and brawn cocktails
		and prawn cocktails
		and brown cocktails and bran cocktails
5)	-	ve to rethink their diet and eat a
٥,		little lest seafood
		little lesser seafood
		little lessen seafood
6١		little less seafood rever chemicals were developed
U)		in the 1930
		in the 1933
		in the 1930s
٦١		in the 1913s
/)		od wrappers, take out containers, pizza boxes and other food folders
		other food boulders
		other food holders
- \		other food borders
8)		ver the decades, these chemicals have entered our food chain
		our food grain
		our food chime
		our food chin
9)		mano said she wanted people to continue to enjoy seafood, but to be aware
	_	of a risks off the risks
	-	of the risks
		of the risky
10		seafood is a great source of lean protein and
		alpha fatty acids beta fatty acids
		delta fatty acids
		omega fatty acids

LISTENING – Listen and fill in the gaps

A new study has suggested (1)	of "forever
chemicals" may exist in seafood. Forever	chemicals are man-made toxins
that do (2) They o	can stay in human blood and lead
to a variety of health issues	s. These include cancer,
(3) problems, hor	monal changes, and damage to
the development of babies in the womb	o. Researchers from Dartmouth
College in the USA said there should (4)	for forever
chemicals in seafood. They say that the	level of these toxins is highest
(5) like shrimp,	prawns and lobster. This could
mean people who love sushi, sashimi an	d prawn cocktails may have to
(6) and eat a little	less seafood.
Forever chemicals (7)	the 1930s. Since the 1950s,
they have been used to make many produ	cts. They are commonly found in
food packaging. Most of (8)	, take out containers,
pizza boxes and other food holders contain	the chemicals. Over the decades,
these chemicals have entered (9)	Researchers said
they were in higher levels in seafood. Pro	ofessor Megan Romano said she
wanted people to continue	to enjoy seafood, but
(10) of the risks.	She said: "Our recommendation
isn't to not eat seafood. Seafood is a (1	ı) lean
protein and omega fatty acids." She adde	d it was important for people to

COMPREHENSION QUESTIONS

1.	Who or what makes the forever chemicals?
2.	Where does the article say the forever chemicals can stay?
3.	What can forever chemicals damage the development of?
4.	What sea creatures did the article mention besides shrimp and prawns?
5.	What might sushi and sashimi lovers have to rethink?
6.	When were forever chemicals first used to make many products?
7.	What have forever chemicals entered over the decades?
8.	What does a professor want people to be aware of?
9.	What did the professor say was a great source of lean protein?
10.	What does the professor want people to understand more about?

MULTIPLE CHOICE - QUIZ

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

- 1) Who or what makes the forever chemicals?
- a) labs
- b) factories
- c) man
- d) fishermen / fisherwomen
- 2) Where does the article say the forever chemicals can stay?
- a) in our blood
- b) in the environment
- c) in our food
- d) on the beach
- 3) What can forever chemicals damage the development of?
- a) the oceans
- b) babies in the womb
- c) seafood
- d) lobsters
- 4) What sea creatures did the article mention besides shrimp and prawns?
- a) whales
- b) sharks
- c) crabs
- d) lobsters
- 5) What might sushi and sashimi lovers have to rethink?
- a) eating meat
- b) where to eat
- c) their diet
- d) using soy sauce

- 6) When were forever chemicals first used to make many products?
- a) the 1960s
- b) the 1950s
- c) the 1940s
- d) the 1930s
- 7) What have forever chemicals entered over the decades?
- a) many restaurants
- b) many beaches
- c) crabs
- d) our food chain
- 8) What does a professor want people to be aware of?
- a) the ocean
- b) risks
- c) chemical symbols
- d) lobsters
- 9) What did the professor say was a great source of lean protein?
- a) milk
- b) seafood
- c) chicken
- d) nuts
- 10) What does the professor want people to understand more about?
- a) What's in the food we eat.
- b) lobsters
- c) The lives of prawns
- d) chemicals in our blood

ROLE PLAY

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

Role A - Seafood

You think seafood is the best food. Tell the others three reasons why. Tell them what is wrong with their food. Also, tell the others which is the least necessary of these (and why): meat, nuts or fruit.

Role B – Meat

You think meat is the best food. Tell the others three reasons why. Tell them what is wrong with their food. Also, tell the others which is the least necessary of these (and why): fruit, nuts or seafood.

Role C - Nuts

You think nuts are the best food. Tell the others three reasons why. Tell them what is wrong with their food. Also, tell the others which is the least necessary of these (and why): meat, fruit or seafood.

Role D - Fruit

You think fruit is the best food. Tell the others three reasons why. Tell them what is wrong with their food. Also, tell the others which is the least necessary of these (and why): meat, nuts or seafood.

AFTER READING / LISTENING

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

1. WORD SEARCH: Look in your dictionary / computer to find collocates, other meanings, information, synonyms ... for the words 'forever' and 'chemical'.

forever	chemical

- Share your findings with your partners.
- Make guestions using the words you found.
- Ask your partner / group your questions.
- 2. ARTICLE QUESTIONS: Look back at the article and write down some questions you would like to ask the class about the text.
 - Share your questions with other classmates / groups.
 - Ask your partner / group your questions.
- **3. GAP FILL:** In pairs / groups, compare your answers to this exercise. Check your answers. Talk about the words from the activity. Were they new, interesting, worth learning...?
- 4. VOCABULARY: Circle any words you do not understand. In groups, pool unknown words and use dictionaries to find their meanings.
- 5. TEST EACH OTHER: Look at the words below. With your partner, try to recall how they were used in the text:

• exist	• used
• stay	• other
• lead	• chain
 damage 	• enjoy
• like	• great
• little	important

SEAFOOD SURVEY

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

Write five GOOD questions about seafood in the table. Do this in pairs. Each student must write the questions on his / her own paper.

When you have finished, interview other students. Write down their answers.

	STUDENT 1	STUDENT 2	STUDENT 3
Q.1.			
Q.2.			
Q.3.			
Q.4.			
Q.5.			

- Now return to your original partner and share and talk about what you found out. Change partners often.
- Make mini-presentations to other groups on your findings.

SEAFOOD DISCUSSION

STUDENT A's QUESTIONS (Do not show these to student B)

- 1. What did you think when you read the headline?
- 2. What images are in your mind when you hear the word 'seafood'?
- 3. What do you think of seafood?
- 4. What's the best kind of seafood?
- 5. Do you worry about what you eat?
- 6. What do you know about 'forever chemicals'?
- 7. Is the food we eat becoming safer or more dangerous?
- 8. Should food have more safety guidelines?
- 9. Do you need to rethink your diet?
- 10. Do we worry too much about what is in the food we eat?

Seafood could have higher levels of "forever chemicals" – 18th April 2024
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SEAFOOD DISCUSSION

STUDENT B's QUESTIONS (Do not show these to student A)

- 11. Did you like reading this article? Why/not?
- 12. What do you think of when you hear the word 'chemical'?
- 13. What do you think about what you read?
- 14. How healthy do you think seafood is?
- 15. How much do you worry about forever chemicals?
- 16. What do you think of food packaging?
- 17. Should we be using plastic for food packaging?
- 18. Where do you get your protein from?
- 19. Which is better sushi or sashimi?
- 20. What questions would you like to ask the researchers?

DISCUSSION (Write your own questions)

STUDENT A's QUESTIONS (Do not show these to student B)

1.	
2.	
3.	
ļ .	
<u>.</u>	
5.	
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	SCUSSION (Write your own questions) DENT B's QUESTIONS (Do not show these to student A)
STU!	SCUSSION (Write your own questions)
<u>STU</u>	SCUSSION (Write your own questions)
<u>STU</u>	SCUSSION (Write your own questions)
<u>STU</u>	SCUSSION (Write your own questions)
 2. 3.	SCUSSION (Write your own questions)
2.	SCUSSION (Write your own questions)
	SCUSSION (Write your own questions)

LANGUAGE - CLOZE

seafe stay cand deve the the say praw	ood. F (2) _ er, k elopme JSA s that vns ar	udy has (1) Forever chemica human blockidney and live ent (3) balaid there should the level of the lobster. This may have to (6)	ols are od ar er pr bies in d be s ese to	e man-made to a oblems, hore the womb. cafety (4)oxins is high display.	coxins to variety monal Reseau for for following the whole who was a contract of the contract	that do not brown of health is changes, are chers from Dorever chemic (5) creation of love sushi,	eak do sues. Id da artmo als in eatures	own. They car These include mage to the uth College in seafood. They s like shrimp
beer of o	used ur foo	nemicals were of to make many od wrappers, to e chemicals. (9)	produ ake o	ucts. They are out containers	e (8) s, pizz	found in for a boxes and	ood pa other	ckaging. Most food holders
chai	n. Re	searchers said	they	were in high	ner lev	els in seafoo	d. Pro	fessor Megar
		said she wante	-					
		the risks. She						
		s a great source for people to un		-		_		
(12)_	·	or people to all	acrott	and more abo	ac wiic		u we	cat.
Put	the c	orrect words f	rom t	the table be	low in	the above a	rticle	
1.	(a)	suggests	(b)	suggested	(c)	suggesting	(d)	suggestive
2.	(a)	at	(b)	on	(c)	by	(d)	in
3.	(a)	up	(b)	of	(c)	down	(d)	at
4.	(a)	bylines	(b)	gridlines	(c)	guidelines	(d)	white lines
5.	(a)	marine	(b)	marina	(c)	mariner	(d)	marinated
6.	(a)	rethink	(b)	think	(c)	thinking	(d)	thinks
7.	(a)	as	(b)	on	(c)	at	(d)	in
8.	(a)	commonly	(b)	common	(c)	commons	(d)	commoner
9.	(a)	Passed	(b)	Over	(c)	In	(d)	Under
10.	(a)	do	(b)	have	(c)	be	(d)	take
11.	(a)	have	(b)	do	(c)	not	(d)	much
12.	(a)	importantly	(b)	important	(c)	importance	(d)	imported

SPELLING

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

Paragraph 1

- 1. forever chemicals may <u>xetis</u> in seafood
- 2. <u>ydknei</u> and liver problems
- 3. babies in the owmb
- 4. there should be safety eliegidusn
- 5. <u>earimn</u> creatures like shrimp, prawns and lobster
- 6. rethink their eidt

Paragraph 2

- 7. chemicals were oleeddvep in the 1930s
- 8. commonly found in food aipkggcan
- 9. Over the dedaecs
- 10. be aware of the kriss
- 11. Seafood is a great usocer
- 12. lean rtipnoe

PUT THE TEXT BACK TOGETHER

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

Number these lines in the correct order.

()	Forever chemicals were developed in the 1930s. Since the 1950s, they have been used to make many
()	products. They are commonly found in food packaging. Most of our food wrappers, take out containers, pizza
()	guidelines for forever chemicals in seafood. They say that the leve of these toxins is highest in marine
()	chain. Researchers said they were in higher levels in seafood Professor Megan Romano said she wanted
()	of babies in the womb. Researchers from Dartmouth College in the USA said there should be safety
()	people to continue to enjoy seafood, but to be aware of the risks She said: "Our recommendation isn't to not
()	boxes and other food holders contain the chemicals. Over the decades, these chemicals have entered our food
()	eat seafood. Seafood is a great source of lean protein and omega fatty acids." She added it was
()	important for people to understand more about what is in the food we eat.
()	made toxins that do not break down. They can stay in human blood and lead to a variety of health
()	creatures like shrimp, prawns and lobster. This could mean people who
()	love sushi, sashimi and prawn cocktails may have to rethink their diet and eat a little less seafood.
(1)	A new study has suggested that higher levels of "forever chemicals' may exist in seafood. Forever chemicals are man-
()	issues. These include cancer, kidney and liver problems, hormonal changes, and damage to the development

PUT THE WORDS IN THE RIGHT ORDER

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

- 1. of chemicals exist . levels forever Higher may
- 2. to variety Lead of a issues . health
- 3. guidelines There safety forever chemicals . should be for
- 4. these toxins level highest . is The of
- 5. and diet eat Rethink little a their less .
- 6. developed the Forever 1930s . chemicals were in
- 7. They make been to many have used products .
- 8. They are food found in commonly packaging .
- 9. a lean Seafood great protein . source of is
- 10. is in more about the what Understand food .

CIRCLE THE CORRECT WORD (20 PAIRS)

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

A new study has *suggest / suggested* that higher levels of "forever chemicals" may *exist / exits* in seafood. Forever chemicals are man-made toxins that do not break down. They can stay in human blood and *led / lead* to a variety of health issues. These include cancer, kidney and *river / liver* problems, hormonal *chances / changes*, and damage to the development of babies *in / on* the womb. Researchers from Dartmouth College in the USA said there should be *safety / safely* guidelines for forever chemicals in seafood. They say that the level of these toxins is *height / highest* in marine creatures like shrimp, prawns and lobster. This could mean people who *love / lovely* sushi, sashimi and prawn cocktails may have to rethink their diet and eat a *little / small* less seafood.

Forever chemicals were *develops / developed* in the 1930s. Since the 1950s, they have been used to make many *products / produce*. They are commonly found in food packaging. Most of our food wrappers, take *in / out* containers, pizza boxes and other food holders *contents / contain* the chemicals. Over the decades, these chemicals have *entry / entered* our food chain. Researchers said they were in higher levels *on / in* seafood. Professor Megan Romano said she wanted people to continue to enjoy seafood, but to *have / be* aware of the risks. She said: "Our recommendation isn't to not eat seafood. Seafood is a great *source / sauce* of lean protein and omega fatty acids." She added it was *important / importance* for people to understand more about what is *on / in* the food we eat.

Talk about the connection between each pair of words in italics, and why the correct word is correct. Look up the definition of new words.

INSERT THE VOWELS (a, e, i, o, u)

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

_ n_w st_dy h_s s_gg_st_d th_t h_gh_r l_v_ls _f $"f_r_v_r \quad ch_m_c_ls" \quad m_y \quad _x_st \quad _n \quad s__f__d. \quad F_r_v_r$ ch_m_c_ls _r_ m_n-m_d_ t_x_ns th_t d_ n_t br__k d_wn. Th_y c_n st_y _n h_m_n bl__d _nd l__d t_ _ v_r__ty _f h__lth _ss__s. Th_s_ _ncl_d_ c_nc_r, k_dn_y _nd l_v_r pr_bl_ms, h_rm_n_l ch_ng_s, _nd d_m_g_ t_ th_ d_v_l_pm_nt _f b_b_s _n th_ w_mb. R_s__rch_rs $fr_m \quad D_rtm__th \quad C_II_g_ \quad _n \quad th_ \quad _S_ \quad s__d \quad th_r_ \quad sh__Id$ $b_ s_f_ty g__d_l_n_s f_r f_r_v_r ch_m_c_ls _n s__f__d.$ Th_y s_y th_t th_ l_v_l _f th_s_ t_x_ns _s h_gh_st _n m_r_n_ cr__t_r_s l_k_ shr_mp, pr_wns _nd l_bst_r. Th_s c__ld m__n p__pl_ wh_ $l_v_s_sh_, s_sh_m_ _nd$ pr_wn c_ckt__ls m_y h_v_ t_ r_th_nk th__r d__t _nd __t _ l_ttl_ l_ss s__f__d. F_r_v_r ch_m_c_ls w_r_ d_v_l_p_d _n th_ 1930s. S_nc_ th_ 1950s, th_y h_v_ b__n _s_d t_ m_k_ m_ny pr_d_cts. Th_y _r_ c_mm_nly f__nd _n f__d p_ck_g_ng. M_st _f __r f__d wr_pp_rs, t_k_ __t c_nt__n_rs, p_zz_ $b_x_s _nd _th_r f_d _h_ld_rs c_nt_n th_ ch_m_c_ls.$ _v_r th_ d_c_d_s, th_s_ ch_m_c_ls h_v_ _nt_r_d __r f_d ch_n. R_s_r ch_rs s_d th_y w_r _n h_gh_r $\label{eq:local_state} I_v_ls \quad _n \quad s__f__d. \quad Pr_f_ss_r \quad M_g_n \quad R_m_n_ \quad s__d \quad sh_$ $w_nt_d p_pl_t c_nt_n_t _nj_y s_f_d, b_t t_s$ $\label{eq:control_b_w_r_def} b_ \quad \ \ \, _w_r_ \quad \ \ \, _f \quad \ \, th_ \quad \ \ \, r_sks. \quad \ \, Sh_ \quad \ \, s__d: \quad \ \, "__r$ $r_c_m_nd_t_n _sn't t_n_t _sf_d. S_f_d _s$ _ gr_t s__rc_ _f l__n pr_t__n _nd _m_g_ f_tty _c_ds." Sh_ _dd_d _t w_s _mp_rt_nt f_r p__pl_ t_ _nd_rst_nd m_r_ _b__t wh_t _s _n th_ f__d w_ __t.

PUNCTUATE THE TEXT AND ADD CAPITALS

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

a new study has suggested that higher levels of forever chemicals may exist

in seafood forever chemicals are manmade toxins that do not break down

they can stay in human blood and lead to a variety of health issues these

include cancer kidney and liver problems hormonal changes and damage to

the development of babies in the womb researchers from dartmouth college

in the usa said there should be safety guidelines for forever chemicals in

seafood they say that the level of these toxins is highest in marine creatures

like shrimp prawns and lobster this could mean people who love sushi

sashimi and prawn cocktails may have to rethink their diet and eat a little

less seafood

forever chemicals were developed in the 1930s since the 1950s they have

been used to make many products they are commonly found in food

packaging most of our food wrappers take out containers pizza boxes and

other food holders contain the chemicals over the decades these chemicals

have entered our food chain researchers said they were in higher levels in

seafood professor megan romano said she wanted people to continue to

enjoy seafood but to be aware of the risks she said our recommendation isnt

to not eat seafood seafood is a great source of lean protein and omega fatty

acids she added it was important for people to understand more about what

is in the food we eat

PUT A SLASH (/) WHERE THE SPACES ARE

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals.html

Anewstudyhassuggestedthathigherlevelsof"foreverchemicals"may existinseafood. For ever chemicals are man-made to xinst hat do not bre akdown. They can stay in human blood and lead to a variety of health is sue s. These include cancer, kidney and liver problems, hormonal changes, a nddamagetothedevelopmentofbabiesinthewomb.Researchersfrom DartmouthCollegeintheUSAsaidthereshouldbesafetyguidelinesforfo reverchemicalsinseafood. They say that the level of the setox in sishighe stinmarinecreatureslikeshrimp, prawnsandlobster. This could mean p eoplewholovesushi, sashimiand prawn cocktails may have to rethink th eirdietandeatalittlelessseafood. For ever chemicals were developed int he1930s.Sincethe1950s,theyhavebeenusedtomakemanyproducts. They are commonly found info odpackaging. Most of our foodwrappers, t akeoutcontainers, pizzaboxes and other foodholders contain the chemi cals.Overthedecades,thesechemicalshaveenteredourfoodchain.Res earcherssaidtheywereinhigherlevelsinseafood.ProfessorMeganRom anosaidshewantedpeopletocontinuetoenjoyseafood,buttobeaware oftherisks. Shesaid: "Ourrecommendationisn'ttonoteatseafood. Seaf oodisagreatsourceofleanproteinandomegafattyacids."Sheaddeditw asimportantforpeopletounderstandmoreaboutwhatisinthefoodwee at.

FREE WRITING

Write about seafood for 10 minutes. Comment on your partner's paper.

ACADEMIC WRITING

HOMEWORK

- **1. VOCABULARY EXTENSION:** Choose several of the words from the text. Use a dictionary or Google's search field (or another search engine) to build up more associations / collocations of each word.
- **2. INTERNET:** Search the Internet and find out more about this news story. Share what you discover with your partner(s) in the next lesson.
- **3. SEAFOOD:** Make a poster about seafood. Show your work to your classmates in the next lesson. Did you all have similar things?
- **4. WORRYING LESS:** Write a magazine article about all of us worrying less about what's in the food we eat. Include imaginary interviews with people who are for and against this.

Read what you wrote to your classmates in the next lesson. Write down any new words and expressions you hear from your partner(s).

- **5. WHAT HAPPENED NEXT?** Write a newspaper article about the next stage in this news story. Read what you wrote to your classmates in the next lesson. Give each other feedback on your articles.
- **6. LETTER:** Write a letter to an expert on seafood. Ask him/her three questions about it. Give him/her three of your opinions on eating seafood. Read your letter to your partner(s) in your next lesson. Your partner(s) will answer your questions.

ANSWERS

VOCABULARY (p.4)

1. С 2. d 3. 4. е 5. а 6. f 7. 8. 9. 10. 11. j 12. i 13. 14. k n h m

TRUE / FALSE (p.5)

1 F 2 T 3 F 4 F 5 F 6 F 7 T 8 T

SYNONYM MATCH (p.5)

1. h	2. f	3. j	4. b	5. c
6. d	7. e	8. a	9. g	10. i

COMPREHENSION QUESTIONS (p.9)

WORDS IN THE RIGHT ORDER (p.19)

1.	Man	1.	Higher levels of forever chemicals may exist.
2.	In our blood	2.	Lead to a variety of health issues.
3.	Babies in the womb	3.	There should be safety guidelines for forever chemicals.
4.	Lobsters	4.	The level of these toxins is highest.
5.	Their diet	5.	Rethink their diet and eat a little less.
6.	The 1950s	6.	Forever chemicals were developed in the 1930s.
7.	Our food chain	7.	They have been used to make many products.
8.	The risks (of eating seafood)	8.	They are commonly found in food packaging.
9.	Seafood	9.	Seafood is a great source of lean protein.
10.	What's in the food we eat.	10.	Understand more about what is in the food.

MULTIPLE CHOICE - QUIZ (p.10)

1. c 2. a 3. b 4. d 5. c 6. b 7. d 8. b 9. b 10. a

ALL OTHER EXERCISES

Please check for yourself by looking at the Article on page 2. (It's good for your English ;-)